Foster

Live the Quality

MANUALE D'ISTRUZIONE

user's manual

notice d'utilisation

Bedienungsanleitung

manual de instrucciones

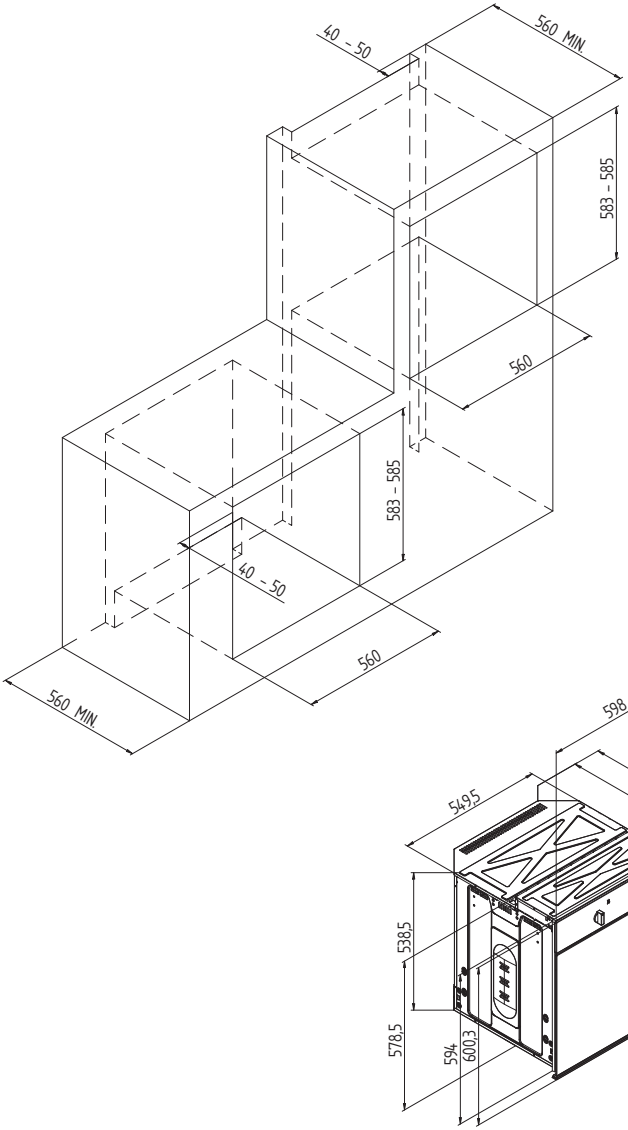
gebruikshandleiding

руководство по эксплуатации

návod k použití

manual de instruções

instrukcja obslugi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EN The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
DE Dieses Produkt darf am Ende seiner Lebensdauer nicht über den normalen Haushaltsabfall entsorgt werden, sondern muss an einem Sammelpunkt für das Recycling von elektrischen und elektronischen Geräten abgegeben werden. Das Symbol auf dem Produkt, der Gebrauchsanleitung oder der Verpackung weist darauf hin. Die Werkstoffe sind gemäß ihrer Kennzeichnung wiederverwertbar. Mit der Wiederverwendung, der stofflichen Verwertung oder anderen Formen der Verwertung von Altgeräten leisten Sie einen wichtigen Beitrag zum Schutze unserer Umwelt. Bitte erfragen Sie bei der Gemeindeverwaltung die zuständige Entsorgungsstelle.
IT Il simbolo sul prodotto o sulla confezione indica che il prodotto non deve essere considerato come un normale rifiuto domestico, ma deve essere portato nel punto di raccolta appropriato per il riciclaggio di apparecchiature elettriche ed elettroniche. Provvedendo a smaltire questo prodotto in modo appropriato, si contribuisce a evitare potenziali conseguenze negative per l'ambiente e per la salute, che potrebbero derivare da uno smaltimento inadeguato del prodotto. Per informazioni più dettagliate sul riciclaggio di questo prodotto, contattare l'ufficio comunale, il servizio locale di smaltimento rifiuti o il negozio in cui è stato acquistato il prodotto.
FR Ce symbole figure sur le produit ou sur son emballage en application de la directive européenne 2002/96/CE sur les Déchets d'Équipement Électrique et Électronique (DEEE). Cette directive sert de règlement cadre à la reprise, au recyclage et à la valorisation des appareils usagés dans toute l'Europe. Ce produit doit donc faire l'objet d'une collecte sélective. Lorsque vous ne l'utiliserez plus, remettez-le à un service de ramassage spécialisé ou à une déchèterie qui traite les DEEE ; vous contribuerez ainsi à éviter des conséquences néfastes pour la santé et l'environnement. Pour tout renseignement sur la mise au rebut et le recyclage de ce produit, veuillez contacter la mairie ou le service de la propreté de votre commune, ou encore le magasin dans lequel vous l'avez acheté.
ES Este aparato lleva el marcado CE en conformidad con la Directiva 2002/96/EC del Parlamento Europeo y del Consejo sobre residuos de aparatos eléctricos y electrónicos (RAEE). La correcta eliminación de este producto evita consecuencias negativas para el medioambiente y la salud. El símbolo en el producto o en los documentos que se incluyen con el producto, indica que no se puede tratar como residuo doméstico. Es necesario entregarlo en un puntode recogida para reciclar aparatos eléctricos y electrónicos. Deséchelo con arreglo a las normas medioambientales para eliminación de residuos. Para obtener información más detallada sobre el tratamiento, recuperación y reciclaje de este producto, póngase en contacto con el ayuntamiento, con el servicio de eliminación de residuos urbanos o la tienda donde adquirió el producto.
PT O símbolo no produto ou na embalagem indica que este produto não pode ser tratado como lixo doméstico. Em vez disso, deve ser entregue ao centro de recolha selectiva para a reciclagem de equipamento eléctrico e electrónico. Ao garantir uma eliminação adequada deste produto, irá ajudar a evitar eventuais consequências negativas para o meio ambiente e para a saúde pública, que, de outra forma, poderiam ser provocadas por um tratamento incorrecto do produto. Para obter informações mais pormenorizadas sobre a reciclagem deste produto, contacte os serviços municipalizados locais, o centro de recolha selectiva da sua área de residência ou o estabelecimento onde adquiriu o produto.
NL Het symbool op het product of op de verpakking wijst erop dat dit product niet als huishoudafval mag worden behandeld. Het moet echter naar een plaats worden gebracht waar elektrische en elektronische apparatuur wordt gerecycled. Als u ervoor zorgt dat dit product op de correcte manier wordt verwijderd, voorkomt u mogelijk voor mens en milieu negatieve gevolgen die zich zouden kunnen voordoen in geval van verkeerde afvalbehandeling. Voor meer details in verband met het recyclen van dit product, neemt u het best contact op met de gemeentelijke instanties, het bedrijf of de dienst belast met de verwijdering van huishoudafval of de winkel waar u het product hebt gekocht.
RO Simbolul de pe produs sau de pe ambalaj indica faptul ca produsul nu trebuie aruncat împreuna cu gunoiul menajer. Trebuie predat la punctul de colectare corespunzator pentru reciclarea echipamentelor electrice si electronice. Asigurându-va ca ati eliminat în mod corect produsul, ajutati la evitarea potentialelor consecinte negative pentru mediul înconjurator si pentru sanatatea persoanelor, consecinte care ar putea deriva din aruncarea necorespunzatoare a acestui produs. Pentru mai multe informatii detaliate despre reciclarea acestui produs, va rugam sa contactati biroul local, serviciul pentru eliminarea deseurilor sau magazinul de la care l-ati achizitionat.
SLO Simbol na izdelku ali njegovi embalaži oznacuje, da z izdelkom ni dovoljeno ravnati kot z obicajnimi gospodinjskimi odpadki. Izdelek odpeljite na ustrezno zbirno mesto za predelavo elektricne in elektronske opreme. S pravilnim nacinom odstranjevanja izdelka boste pomagali prepreciti morebitne negativne posledice in vplive na okolje in zdravje ljudi, ki bi se lahko pojavile v primeru nepravilnega odstranjevanja izdelka. Za podrobnejše informacije o odstranjevanju in predelavi izdelka se obrnite na pristojen mestni organ za odstranjevanje odpadkov, komunalno službo ali na trgovino, v kateri ste izdelek kupili.
PL Symbol na produkcie lub na opakowaniu oznacza, ze tego produktu nie wolno traktowac tak, jak innych odpadów domowych. Nalezy oddac go do wlasciwego punktu skupu surowców wtórnych zajmujacego sie zlomowanym sprzetem elektrycznym i elektronicznym. Wlasciwa utylizacja i zlomowanie pomaga w eliminacji niekorzystnego wplywu zlomowanych produktów na srodowisko naturalne oraz zdrowie. Aby uzyskac szczególowe dane dotyczace mozliwosci recyklingu niniejszego urzadzenia, nalezy skontaktowac sie z lokalnym urzedem miasta, sluzbami oczyszczania miasta lub sklepem, w którym produkt zostal zakupiony.
SK Symbol na výrobku alebo na jeho obale znamená, že s výrobkom sa nesmie zaobchádzat ako s domovým odpadom. Namiesto toho ho treba odovzdat v zbernom stredisku na recykláciu elektrických alebo elektronických zariadení. Zabezpecte, že tento výrobok bude zlikvidovaný správnym postupom, aby ste predišli negatívnym vplyvom na životné prostredie a ludské zdravie, co by bolo spôsobené nesprávnym postupom pri jeho likvidácii. Podrobnejšie informácie o recyklácii tohto výrobku získate, ak zavoláte miestny úrad vo Vašom bydlisku, zberné suroviny alebo obchod, v ktorom ste výrobok kúpili.
CZ Symbol na výrobku nebo jeho balení udává, že tento výrobek nepatří do domácího odpadu. Je nutné odvézt ho do sberného místa pro recyklaci elektrického a elektronického zarízení. Zajištením správné likvidace tohoto výrobku pomužete zabránit negativním dusledkum pro životní prostredí a lidské zdraví, které by jinak byly zpusobeny nevhodnou likvidací tohoto výrobku. Podrobnejší informace o recyklaci tohoto výrobku zjistíte u príslušného místního úradu, služby pro likvidaci domovního odpadu nebo v obchode, kde jste výrobek zakoupili.
SV Symbolen på produkten eller emballaget anger att produkten inte får hanteras som hushållsavfall. Den skall i stället lämnas in på uppsamlingsplats för återvinning av el- och elektronikkomponenter. Genom att säkerställa att produkten hanteras på rätt sätt bidrar du till att förebygga eventuellt negativa miljö- och hälsoeffekter som kan uppstå om produkten kasseras som vanligt avfall. För ytterligare upplysningar om återvinning bör du kontakta lokala myndigheter eller sophämtningstjänst eller affären där du köpte varan
NO Symbolet på produktet eller på emballasjen viser at dette produktet ikke må behandles som husholdningsavfall. Det skal derimot bringes til et mottak for resirkulering av elektrisk og elektronisk utstyr. Ved å sørge for korrekt avhending av apparatet, vil du bidra til å forebygge de negative konsekvenser for miljø og helse som gal håndtering kan medføre. For nærmere informasjon om resirkulering av dette produktet, vennligst kontakt kommunen, renovasjonsselskapet eller forretningen der du anskaffet det.

DECLARATION OF CE COMPLIANCE

This appliance is in compliance with the following European Directives:

93/68 : General regulations
2006/95/CE : Concerning low tensions
2004/108/CE : Electromagnetic compatibility
CE Regulation n° 1935/2004:
this appliance is suitable to come in contact with food products.
2002/95/CE : RoHS directive compliance

GENERAL WARNINGS

This manual is an integral part of the appliance.
It is necessary to keep it for the life cycle of the oven and to read it carefully for the installation, use, maintenance, cleaning and handling of the appliance.
Unplug the appliance before undertaking any sort of intervention on it.
Attention: earth connection is required by law.

Packaging materials (sheets, polystyrene) may be hazardous to children (danger of suffocation). Keep packaging materials out of the reach of children.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.
Heat forms during cooking and the appliance door, especially if made in glass, can become very hot. To prevent burns, do not touch the door and keep children away.

This appliance was designed for home use only.
The manufacturer will not be held liable for any damage to persons or property caused by improper installation, or by improper, wrong or senseless use.
The manufacturer reserves the right to make any changes to the product which are felt to be useful or necessary without any advance notice.

Do not carry out any modifications, tampering or repair attempts, especially with tools such as screwdrivers on the inside or outside of the appliance.
Repair work, especially on the electrical parts, must be performed only by specialized personnel.
Improper repair work can cause serious accidents, damage the appliance and equipment as well as impair proper operation.

In case of a failure in operation or an indispensable repair job, ask for the intervention of the customer technical service centre.
If the appliance shows visible signs of damage, do not use it; unplug it and contact the assistance service.

The oven must be unplugged as soon as an operating problem is discovered.

Make sure the power cord of the appliance is not crushed by the oven door as this may damage the electrical insulation.
If the power cord has been damaged, it must be replaced by the technical service centre in order to avoid the creation of hazardous situations.
Before closing the oven door, make sure there are no foreign bodies or pets inside the oven.

The oven gets extremely hot during operation and remains hot for a long time, even after it has been turned off, then cools down very slowly until reaching room temperature. Wait for a suitable period of time before carrying out any work such as cleaning.
Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on. Superheated grease and oil may easily catch fire.
The rack, the plates and the cooking containers become extremely hot.
Use insulated glove or pot holders.
Never use water in an attempt to extinguish burning grease or oil (there is the danger of explosion). Suffocate the fire with wet cloths.

When using and maintaining the oven, be careful not to get fingers caught in the door hinges to avoid crushing or other injuries. This is specially important when children are around.

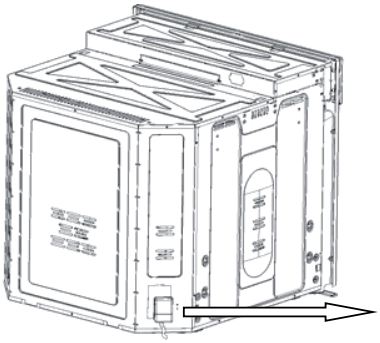
Never clean the appliance with high pressure water or steam cleaning equipment.
Do not use the appliance to heat the room.
If the door is open there is the hazard of tripping or crushing the fingers; leave the door open only in an ajar position.
Do not sit or lean on the door and do not use it as a work surface.

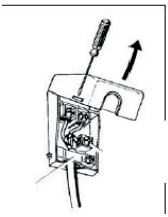
For maintenance, moving, installation and cleaning of the appliance use suitable prevention and protection equipment (gloves, etc.).
Lifting and moving of appliances weighing more than 25 kg must be carried out using proper equipment, or by two persons, in order to avoid risks or injuries.

CONNECTION TO MONO-PHASE ELECTRICITY

Ovens equipped with tri-polar power supply cables are constructed to function with alternating current, and with the voltage and frequency indicated on the technical label on the appliance.

Assembly of the power cable





1. Open the terminal board by placing a screwdriver under the side flaps on the cover, pull and then open the cover (see the figure).
2. Install the power supply cable, unscrew the screws on the cable grip and the three screws on contacts L-N- and then attach the wires under the screw heads respecting the colours Blue (N), Brown (L), Green Yellow (see the figure).
3. Attach the cable to the appropriate cable holder.
4. Close the terminal board cover.

Attaching the power supply cable to the mains

For direct connection to the mains power, it is necessary to use a device that ensures that the mains power is disconnected, with a distance between contacts that allows complete disconnection in compliance with surge category III and installation regulations.
Assemble a standard plug for the capacity indicated on the rating label.
If the oven has a direct connection to the mains electricity supply, it is necessary to install an omnipolar switch between the appliance and mains power with a minimum opening between the contacts of 3 mm dimensioned for the indicated capacity and in compliance with currently enforced regulations (the switch must not interrupt the ground cable).
The power supply cable must be positioned in such a way that it does not exceed the room temperature by 50°C at any point.
The installer is responsible for correctly hooking-up the electricity connection and adherence to safety regulations.

Before hooking-up to the mains supply, make sure that:

- the socket has a ground connection and complies with legal regulations;
- the socket is able to withstand the oven's maximum power capacity indicated on the rating label (also see below);
- The power supply voltage is within the values listed in the electrical characteristics label (see below);
- the socket is compatible with the appliance plug.
- If this is not the case, replace the socket or the plug. Do not use extension cords or multiple sockets.
- Once the appliance is installed, the electrical cable and the electrical power socket must be easy to reach.
- The cable must not be bent or compressed.
- The cable must be periodically checked and only replaced by authorized technicians.
- The Company declines all responsibility if these instructions are not adhered to.

Voltage and power supply frequency:
220-240 V~ 50/60 Hz

Replacement of the power cable:
If the power cable needs to be replaced, use cables of the following type only:
- H05 RR-F,
- H05 V2V2-F (T90),
- H05 VV-F,

suitable for the operating capacity and temperature. The green-yellow ground cable must be longer than the other two conductors by approximately 2cm

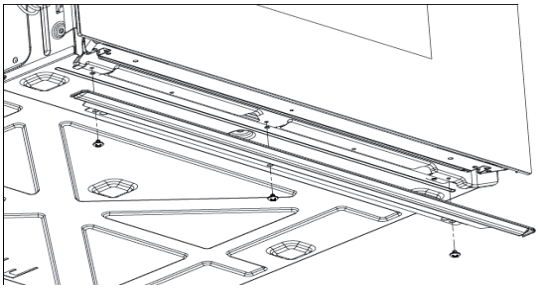
INSTALLATION

Important: any adjustments, maintenance, etc. must be executed with the oven disconnected from electricity.
To guarantee proper operation of the built-in appliance, the furniture unit must have suitable characteristics:

- the panels adjacent to the oven must be constructed in heat resistant materials;

- in the case of veneered wood furniture units, the glue must be heat resistant to temperatures up to 100°C;

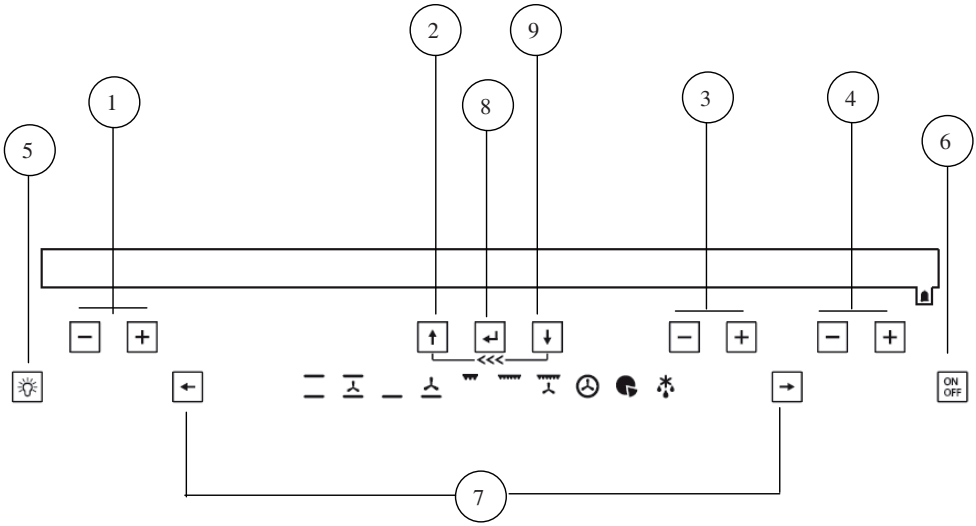
Before installing the oven into the furniture, it is necessary to assemble the lower profile “drip-catcher” (included in the packaging).
This “drip-catcher” must be attached to the lower part using the 3 screws supplied (please see the following drawing).



The oven must be located in a standard opening of 600mm, as shown in the first page of the booklet, whether under a counter or in a column position.
When inserting the oven into a column it is indispensable to ensure adequate ventilation by installing openings as illustrated in the figure.
The oven is secured to the furniture unit by four “A” screws located in the holes of the frame.
Make sure not to lift the oven by its door when inserting it; furthermore, do not place excessive pressure on the door when it is open.

Note: if no opening has been anticipated in the upper part of the column furniture, make a hole which is 560mm wide and 40-50mm high in the lower part of the column.

DESCRIPTION OF THE CONTROL PANEL



Description of the keys

1. Keys for setting the cooking chamber temperature and display area for the temperature indication (+ to increase, - to decrease, min 50°C – max 250°C)
2. and 9. Menu options scrolling keys
3. Keys for programming timed events and display area for timing indication
4. Keys for programming the alarm or setting the clock and display area for clock / alarm indication
5. Cooking chamber light on / off key
6. Oven on / off key
7. Cooking function selection keys
8. Selection confirmation key
9. and 2. Menu options scrolling keys

FIRST START-UP

When the oven is connected to the mains power supply for the first time, a wait message (WAIT) and some product identification information appear on the display.
Do not touch the keypad during this brief period.
N.B. It is normal that the tangential fan turns on and then shuts off after a few moments.

When the following message appears: LANGUAGE ENGLISH
select the desired language by pressing one of the keys − + (4)
Confirm the selection with key ↵ (8)

Then set the clock using the keys − + (4) individually
to reach the current time.
Confirm the setting by pressing key ↵ (8)

HOW TO TURN THE OVEN ON

Press the key ON OFF (6) for at least 1 sec.
The writing <<ON>> appears on the display, the oven light turns on and then the following message appears:
← → SELECT COOKING ⇓ MENU

N.B. Deactivate the keypad lock if it is active.
See section HOW TO DEACTIVATE THE KEYPAD LOCK

the oven will turn off automatically, after 5 minutes, if no selection is made.

HOW TO TURN THE OVEN OFF

Press the key ON OFF (6).
The writing <<OFF>> appears on the display.
The oven will go into stand-by mode, see section oven off mode

COOKING CYCLES AVAILABLE

Function name and symbol	Function description	Min-Max chamber temp. (°C)	Default chamber temp. (°C)
TRADITIONAL COOKING	This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.	50-250°C	190 °C
TRADITIONAL COOKING WITH FAN	This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.	50-250°C	200 °C
LOWER ELEMENT ONLY	This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.	50-250°C	50 °C
FAN AND LOWER ELEMENT	This method of cooking uses the bottom element with the fan to circulate the heat. For delicate dishes and heating pre-cooked food. Suitable for pattisere ,baking foods that require concentration of heat on the base.	50-250°C	165°C
CENTRE GRILL	This cooking method is static grilling utilising the inner part of the top element, which directs heat downward onto the food. Suitable for grilling small portions of meat or for toasted sandwiches.	50-250°C	250 °C
FULL GRILL	This cooking method is normal static grilling utilising the top elements, which directs heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.	50-250°C	165 °C
FULL GRILL AND FAN	This method of grilling uses the full top element in junction with the fan, to grill meat without the need to turn. Suitable for steaks such as hamburgers and large fillets.	50-250°C	250 °C
FAN	This method of cooking uses the circular element located around the fan while the heat is distributed, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.	50-250°C	165 °C
PIZZA	This method of cooking uses the lower and circular fan element while the heat is distributed by the fan reproducing the same conditions as traditional clay wood fired ovens.	50-250 °C	165 °C
DEFROST	The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food: Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.		

HOW TO SELECT A COOKING FUNCTION

Press one of the two direction keys: (7) to select the desired cooking cycle.
See function explanation in the table above (cooking cycles available).
N.B. If no selection is made within 5 minutes, the oven will turn off automatically.
See section oven off mode .

HOW TO CHANGE THE COOKING CHAMBER TEMPERATURE

Press one of the two keys (1) to change, with steps of +/-5°C, the preset temperature.
The cooking chamber temperature is always displayed on the left side of the letter **t**.
N.B. The degree symbol "°" flashes during the oven preheating period until the set temperature is achieved. Otherwise, it is always on in all the other cases, such as for example: temperature control, when the oven is maintaining the temperature already achieved, and cooling, when the oven must reach a set temperature lower than the starting value.

HOW TO START THE COOKING

The activation of the selected cooking function, with the settings shown on the display, occurs when the selection is confirmed with key (8).
The following message appears on the display: ↵ ACTIVATE CYCLE ⇓ MENU
N.B. The oven turns off automatically after 5 minutes if the start of the cooking process is not confirmed.

The phrase "COOKING IN PROGRESS ⇓ MENU" will appear on the display when the cooking is activated.
Pressing the key (9) accesses a menu which allows the user to perform semiautomatic cooking settings or store the data of the cooking in progress. See section

HOW TO USE THE ALARM FUNCTION

Press one of the two keys − + (4) to activate the function.
The symbol 🔔 begins to flash and the display shows the message:
ALARM and the digits 00.00 appear.
Use the keys − + (4) individually to set the desired time.
The maximum time that can be set is 23 hours and 59 minutes.
After a few moments (5 sec.), the timer begins, the oven returns to displaying the current time and the symbol remains constantly lit.
At the end of the set time period, a buzzer sounds and the following message is displayed:
ALARM 00.00 and the symbol 🔔 (the last two flashing).
Press any key to stop the buzzer.

***Note**: The buzzer is automatically* deactivated *after 5 minutes.*

CAUTION:
The alarm function does NOT interact with the operation of the oven, and it is always available regardless of the oven state.

HOW TO DISPLAY OR CHANGE THE ALARM STATUS

Press one of the two keys − + (4) and the display immediately shows the information regarding the time status of the alarm.
The symbol 🔔 begins to flash.
Press one of the two keys − + (4) to set a new time for the alarm.

How to reset the alarm function

Press the keys − + (4) simultaneously to reset the time previously programmed for this function.
The symbol 🔔 will turn off.

HOW TO PROGRAM THE OVEN

HOW TO SET OR CHANGE THE COOKING TIME

Turn the oven on and select a cooking function.
Use the keys − + (3) to set the cooking time.

The initial display of the time is set in mm.ss, then hh.mm.
(h=hours, m= minutes, s=seconds)
The maximum time that can be set is 10 hours.
Then activate the cooking, see section how to start the cooking

The time displayed begins to decrease, and when it reaches zero the oven will go into cooking finished mode.

HOW TO CANCEL A COOKING TIME

Press the keys [−] [+] (3) simultaneously to cancel the time previously programmed for this function.
The cooking time is set to zero.

HOW TO PROGRAM THE START AND STOP OF THE OVEN

Turn on the oven, select a cooking function and set the desired cooking temperature.

Use the keys [−] [+] (3) to set the cooking time.
The maximum time that can be set is 10 hours.

Then press the key: [↓] (9), select the item END OF COOKING with key [↵](8).

When the message SET TIME appears, use the keys [−] [+] (3) to
set the END OF COOKING time, within the next 23 hours 59 minutes.

Confirm the setting with the key [↵](8).

The oven will go into delayed start mode. It will be automatically activated later for a set duration and will stop at the programmed end of cooking time.
A clear message: "OVEN TO BE TURNED ON IN .. .."
at 15 sec. intervals will be displayed to show the time remaining before the oven is turned on.
It is possible, however, to recall the information on the display at any time by pressing one of the two keys [−] [+] (3)

HOW TO CANCEL AN OVEN START/STOP PROGRAM

Press the keys [−] [+] (3) simultaneously to cancel the oven start/stop program.
The oven will automatically activate and display the message: COOKING IN PROGRESS
⇓ MENU

COOKING FINISHED MODE

The oven turns off all the heating elements.
The display shows the message: "COOKING FINISHED" accompanied by a buzzer signal.
The buzzer signal can be turned off by pressing any key.

Press the key [ON OFF] to turn off the oven or press one of the two keys [←] [→] (7) to select a new cooking cycle.

SAVING A COOKING CYCLE

The oven electronics offers the possibility to store your cooking settings in appropriate memory areas. This information may be retrieved at a later time in order to cook with the same previous settings, obtaining consistent and unfailing results.

The following can be stored in the memory:

- **cooking cycle**
- **cooking chamber temperature**
- **cooking time**

It is not possible to store:

- Start cooking time
- End of cooking time

HOW TO SAVE A COOKING CYCLE

After turning on the oven and carrying out all the necessary cooking settings, press key (9) repeatedly until the following text appears: SAVE COOKING CYCLE

Press key: (8) to confirm that you would like to save the data.

Select one of the 10 available records using the scrolling keys: (9) or

Confirm the saving of the data in COOKING CYCLE NO. with key (8)
When the data has been saved, the system responds with “DONE”

Notes:

- It is advisable to write down the number of the cooking cycle along with the name of the dish for which it is used in a notebook. This will help in the future when you would like to call up the cooking cycle to be used for this particular dish.
- If the system does not display the writing "DONE", this means that all the available memory records have been used. To save another cooking cycle, you must delete one or more records. See section how to delete your own recipe

Menu functions

- Recipes
- Pyrolysis
- Settings
- Exit

Recipes:. The system has a stored list of dishes (meat, bread/pizza, desserts, timbales, your own recipes) that allows a quick setting of the oven (recommended parameters) based on the item selected in order to obtain the correct cooking.
The following pages provide the tables and parameters of the food stored in the memory.

Pyrolysis: self-cleaning system based on the heat action. By setting this function, the oven cleans itself thanks to the high temperature achieved. The remains of fats and spatters on the inside surfaces of the oven and the door get totally burned.
Then you just need to remove the residual ashes with a damp cloth, without needing any cleaning product.

Settings: In this menu it is possible to carry out a series of settings that allow to personalize the oven based on your own needs.

HOW TO MOVE AROUND INSIDE THE MENU

Turn on the oven. When the following message is displayed:
← → SELECT COOKING ⇓ MENU

press the key: (9) to display the first item in the list: “RECIPES”

To view the menu structure:

press the key: (9) to scroll down the list
press the key: (9) to scroll up the list

Press the key: (8) to select the item shown

EXIT allows to return at any time to the initial item displayed when the oven was turned on.

Pressing the keys simultaneously allows to go back to the previous item one step at a time. (go back function <<<)

BREAD / PIZZA recipe list

Dish	Cooking chamber temperature °C	Cooking cycle	Cooking time
BREAD	160	LOWER ELEMENT	00.50
SAVOURY FOCACCIA	220	FAN	00.20
TORTA SALATA	200	FAN	00.30
PIZZA	190	PIZZA	00.25

MEAT recipe list

Dish	Cooking chamber temperature °C	Cooking cycle	Cooking time
ROAST BEEF	200	LOWER ELEMENT	01.00
ROAST VEAL	225	LOWER ELEMENT	01.10
ROAST PORK	170	LOWER ELEMENT	00.50
BEEF FILET	220	LOWER ELEMENT	01.00
ROAST CHICKEN	200	LOWER ELEMENT	01.30
ROAST TURKEY	170	LOWER ELEMENT	02.20
SPIT MEAT	250	FULL GRILL	0030
ROAST BEEF	220	FAN	01.00
MEATLOAF	180	FAN	01.10

FISH recipe list

Dish	Cooking chamber temperature °C	Cooking cycle	Cooking time
SALMON	190°	TRADITIONAL	00.30
TUNA FISH	190	TRADITIONAL	00.35
FLAT FISH	180	FULL GRILL	00.25
TROUTS	180°	FULL GRILL	00.25

DESSERTS recipe list

Dish	Cooking chamber temperature °C	Cooking cycle	Cooking time
MERINGUES	50°	LOWER ELEMENT	00.50
APPLE PIE	170°	LOWER ELEMENT	00.45
MUFFINS	190°	LOWER ELEMENT	00.15
PLUM CAKE	170°	LOWER ELEMENT	01.00
SOUFFLÈS	200°	LOWER ELEMENT	00.35
YOGURT BISCUITS	170°	LOWER ELEMENT	00.15
FRUIT CAKE	170	FAN	00.20
SPONGE CAKE	170°	FAN	00.30

TIMBALES recipe list

Dish	Cooking chamber temperature °C	Cooking cycle	Cooking time
LASAGNE	160	LOWER ELEMENT	00.50
CANNELLONI	180	FAN	00.45

NOTE:
The settings listed in the tables (temperature, cooking time) may be changed to create personalized cooking better suited to your needs. New data can be entered to overwrite the data stored in the memory by following the instructions provided below.

HOW TO PERSONALIZE THE RECIPE LIST

Select an item from the list and set the data according to your own needs. Remember that it is possible to cook by time (cooking time) or with the food probe.

Activate the cooking, then press the key ↓ (9) repeatedly until the following text appears: SAVE COOKING CYCLE

Press key: ↵(8) to confirm and store the new settings.
The system displays DONE when the saving is finished.

HOW TO LOAD YOUR OWN RECIPE

Select menu and select the recipes item, with key ↵(8).

Scroll the items with key ↓ (9) or key ↑ (9) until the text YOUR OWN RECIPES is displayed.

Confirm the selection with key ↵ (8)

When the following message appears: LOAD COOKING CYCLE press key ↵(8)
The system displays the recipes that have been stored.

Use the key ↓ (9) or ↑ (9) to select the desired cooking cycle.

Confirm the selection by pressing key ↵(8).

N.B. If the memory area is empty because no personalized recipes have been stored, the system responds with EXIT.

HOW TO DELETE YOUR OWN RECIPE

Select menu and select the recipes item, with key ↵(8).

Scroll the items with key ↓ (9) or key ↑ (9) until the text YOUR OWN RECIPES is displayed.

Confirm the selection with key ↵ (8)

Use one of the two keys ↓ ↑ (9) to scroll the items until the following text is displayed: DELETE COOKING CYCLE.

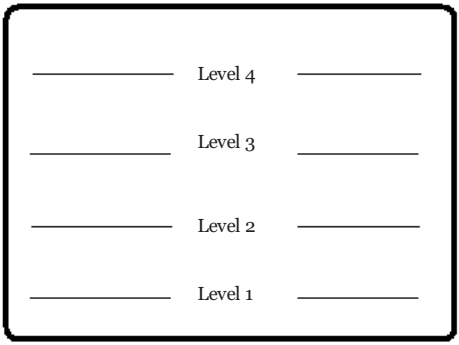
Press key ↵(8) to enter the submenu.
Select the cooking cycle that you would like to delete, scrolling the items with one of the two keys ↓ ↑ (9), and confirm the deletion with the key ↵(8).
When the cooking cycle has been deleted, the system responds with DONE

PRACTICAL COOKING SUGGESTIONS

- All cooking must be carried out with the door closed.
    - Always use completely dry oven gloves or pot holders to remove the hot dishes from the oven.
- Use containers able to withstand maximum temperatures of 300°C or higher.
- During or at the end of the cooking phase, be careful of the hot air that escapes from the oven when the door is opened.
- Never rest the dishes directly in contact with the bottom of the oven. Use the appropriate accessories.

ACCESSORIES

The accessories supplied with the oven increase the number of cooking modes and possibilities. The drip pan and grill accessories can be placed on various levels of the slide guide located inside the oven. This allows the user to set the most suitable height (levels) depending on the cooking to be carried out.

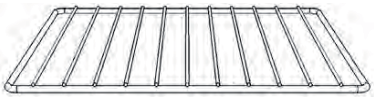


Drip pan

Tray with raised edges used as a support surface for any single-level cooking container.
Container for collecting juices or drippings of fat during the cooking process, used together with the main grill.
When cooking fatty dishes, it is recommended to place a bit of water in the drip pan to prevent the fat from burning and producing unpleasant odours or smoke.
Support surface for the food (biscuits, etc.)

Grill

Used mainly as a support surface.
Recommended position: level 2 / 3 / 4



HOW TO ACTIVATE A PYROLYSIS CYCLE

NOTES / WARNINGS

During automatic cleaning, the surfaces of the oven become very hot. Keep children away. Through the glass of the oven door, you may note some particles that light: this is spontaneous combustion, which is absolutely normal and is in no way dangerous.

OPERATIONS TO PERFORM BEFORE STARTING PYROLYSIS

- Use a damp sponge to remove the most consistent residues. Do not use detergents.
- Extract the accessories, drip pans, racks, and side guides.
- Do not leave rags or pot holders on the handle of the oven door.

Turn on the oven. When the following message is displayed:
← → SELECT COOKING ⇓ MENU

press the key: ↓ (9) until you see: " PYROLYSIS ".

Confirm the selection with key ↵ (8)

Use the keys ↓ ↑ (2-9) to select the type of pyrolysis that is most suitable according to the times in the following table:

Menu items	PRE-SET TIME (in hours)	TYPE OF SOILING
MEDIUM PYROLYSIS	1, 30	NORMAL
SHORT PYROLYSIS	1	little
LONG PYROLYSIS	2	much

N.B. the time can be modified before starting the cycle with the keys − + (3) .
Minimum pyrolysis time 30min.

When you see the message: ↵ ACTIVATE CYCLE ⇓ MENU

Activate pyrolysis with key ↵ (8).
The door immediately locks automatically.

The following information is displayed:

- Key symbol to show that door is locked.
- PYROLYSIS IN PROGRESS
- Pyrolysis time
- Current time

Note: During pyrolysis cleaning, the oven light stays off.

HOW TO DELAY THE START OF PYROLYSIS

After selecting the most suitable mode of pyrolysis, upon appearance of the message: ↵ CYCLE ACTIVE ⇓ MENU

Press key (9) to postpone the start-up of pyrolysis with respect to the current time.

select the item: END COOKING with key (8).

Upon appearance of the message TIME SETTING, use the keys (3) to set the time of end of cooking within the next 23 hours and 59 minutes.

Confirm the setting with the key (8).

The oven immediately locks the door and shows the symbol .
It will be automatically activated later for a set duration and will stop at the programmed end of cooking time.
A clear message: "OVEN TO BE TURNED ON IN .. .."
at 15 sec. intervals will be displayed to show the time remaining before the oven is turned on.
It is possible, however, to recall the information on the display at any time by pressing one of the two keys (3)

A delayed pyrolysis programme can be deleted by simultaneously pressing the keys:
(3)
The oven will immediately start the pyrolysis cycle.

END OF PYROLYTIC CYCLE

When the pyrolysis time is up, the door of the oven will remain closed until the cooking temperature has dropped to an acceptable value.

When the symbol goes off, it means that oven functions have been reset.

Notes:
When you open the door, you could see some white ashes on the bottom and on the walls of the oven. Remove them with a damp sponge when the oven is cold.

HOW TO PERSONALIZE YOUR OVEN

Turn on the oven. When the following message is displayed:
← → SELECT COOKING ⇓ MENU
press the key: ↓ (9) to display the first item in the list: “RECIPES”.
Press the key ↓ (9) and confirm the selection “SETTINGS” with key ↵(8)

Move around inside the SETTINGS submenu using the procedures described in section how to move around inside the menu .

To change the type of setting, press one of the two keys − + (4).

The new setting must, of course, be confirmed with the “enter” key ↵(8).
The message “DONE” is displayed as confirmation of the new selection.

Use the MENU STRUCTURE diagram to help you become familiar with the items.

LANGUAGE: allows to set the display of the messages in the language best suited to the user.
Menu languages:

- ENGLISH
- ITALIANO
- DEUTSCH
- FRANÇAIS
- ESPAÑOL

Use the keys − + (4). to scroll the list items and key ↵(8) to confirm the desired language.

SETTING THE CLOCK

Move around in this submenu and select the item to be personalized using the procedures already described. See section how to move around inside the menu how to move around inside the menu on page 15.
The variable parameters are displayed in flashing mode and can be changed using the keys
− + (4).

- **SET TIME**
  Allows to set the current time.
  Keep one of the two keys mentioned previously pressed down to scroll faster.

- **CLOCK DISPLAYED**
  If NO is selected, the current time is not displayed when the oven is off.

- **NIGHT MODE**

Default setting = NO
If the setting is changed to YES, when the oven is off, during the time between 22.00 and 06.59.59 the clock digits are displayed with a low light intensity. During the remaining daytime hours, the maximum intensity returns to ensure proper display in case of reflection.

SETTING KEYPAD LOCK:

This option allows to select the mode in which the keypad lock is set: manual or automatic. It is recommended to select the automatic mode (YES), especially if there are children present.

AUTOMATIC KEYPAD LOCK YES
The keys are locked automatically when the keypad remains inactive for 1 minute.

AUTOMATIC KEYPAD LOCK NO

The keypad lock is activated by simultaneously pressing the key on the far left and the key on the far right

In both cases, when the keypad lock is activated the display shows the message: KEYPAD LOCK ACTIVATED followed, if the oven is off, by the key symbol to remind the user that the function is activated.

If the keypad lock is activated manually or automatically during a cooking process, the display, after the message: “KEYPAD LOCK ACTIVATED”, returns to displaying the cooking information. If someone attempts to perform new settings, the system responds to pressure on any key with a message that reminds the user to deactivate the protection first.
See the next section.

HOW TO DEACTIVATE THE KEYPAD LOCK

If the key symbol is shown on the display, or the following message appears:
⇓ UNLOCK KEYS ⇓ (*The two arrows on the sides pointing downwards remind the user of the key combination*)
Press simultaneously the key on the far left and the key on the far right
The message : KEYPAD LOCK DEACTIVATED confirms that the appliance's normal control functions have been restored.

KEYPAD LOCK DETAILS

The key allows to turn on / off the light in the cooking chamber regardless of the oven state.

The key

allows to turn the oven off.

BUZZER

Allows to select one of the 3 levels (low, medium, high) for the intensity of the buzzer that sounds during a warning. Default setting: MEDIUM

LIGHTING

Allows to select the criteria for turning off the light once it has been turned on.
Select NO for the item: LIGHT OFF AUTOMATICALLY to use the manual mode. Once the light has been turned on, it must always be turned off by pressing the appropriate key again.

The automatic function (YES) allows the electronics to turn the light off automatically 5 minutes after it was turned on.

RESET SETTINGS

This function is used to reset the system in case of problems.
Caution: All the system variables are returned to the original values and your own recipes are deleted.

Select the item : " RESET SETTINGS" with key (8) and follow the instructions provided on the display.

OVEN OFF MODE

All the heating elements are deactivated, including the fan inside the cooking chamber and the light. The cooling fan and the fan located inside the cooking chamber deactivate a few minutes after the oven is turned off in order to allow rapid cooling of the oven. (Maximum cooling time: 20 min.)

The keypad is deactivated except for the on/off key

and the ALARM function keys.

COOKING FINISHED MODE

The control unit sounds a buzzer and deactivates all the heating elements, including the fan inside the cooking chamber and the light.
The display shows the message: COOKING FINISHED

- Press any key to stop the buzzer, cancel the message and return the system to the ON conditions.
- Or press the On/Off key to turn the oven off. (see oven off mode)
- Otherwise the oven will turn off automatically after **5** minutes.

WHAT TO DO IN CASE OF AN ANOMALY

PROBLEM	***SOLUTION***
The oven does not work.	Check whether the omnipolar switch or any residual-current circuit breaker (cut-out) of the electrical system is off. In case of problems with the electrical system, consult a qualified electrician. If the oven still does not work after resetting the omnipolar switch and/or residual-current circuit breaker, contact an Authorized Service Centre.
The light inside the cooking chamber does not turn on.	See the instructions on how to change the oven light bulb.
The display shows Err and a number.	This combination indicates a failure. See the error codes table.
The system requires the time to be set.	Probable electricity failure (Black-out). Set the current time.
The oven does not heat.	Check whether the door is closed.

WHAT TO DO IN CASE OF A BLACK-OUT

- In the case of a black-out, when the electricity is restored it may be necessary to reset the current time.
- The stored settings or recipes are not lost.
- If the black-out occurs during a cooking process, the process cannot continue.

REPLACING THE BULB

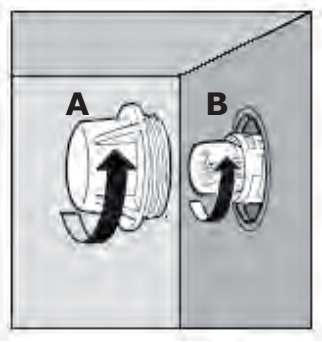
Important: Unplug the appliance from the electrical power supply.

Check that the oven is at room temperature, otherwise wait for it to cool.
Remove the side rack.

To replace the oven bulb **B**, remove the protective cover **A** by turning it anti-clockwise.
Replace the burnt-out bulb and fit the protective cover back in place **A**.

Note: Use only 25 W, E-14 type, T 500°C bulbs.

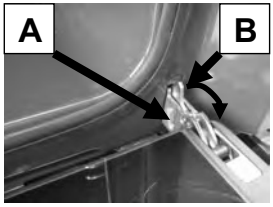
The lamp used in this appliance is a 'special purpose lamp' intended only for the usage with this appliance; is not intended for household room illumination.

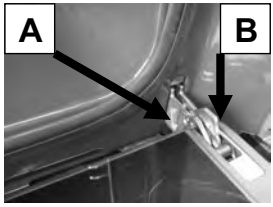


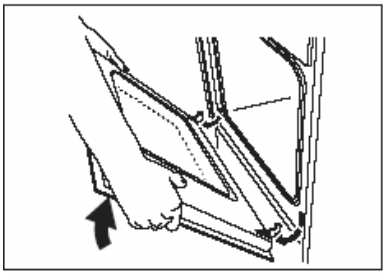
REMOVING THE OVEN DOOR

To aid cleaning and make access to the oven interior easier, both oven doors can be simply removed (see diagram). To make the cleaning operation easier, the door can be removed from the hinges as follows:

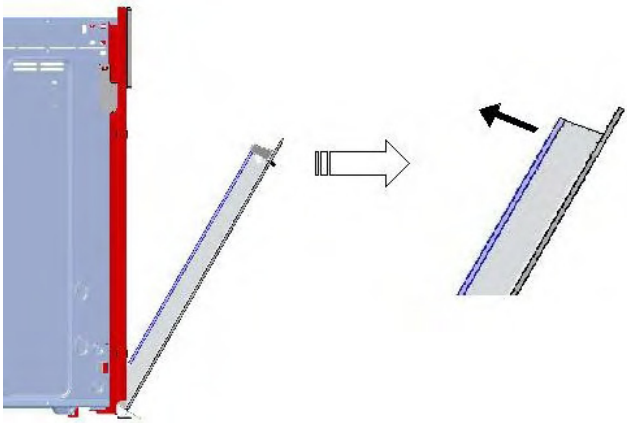
The hinges A are provided with two movable bolts B.
When bolt B is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it towards the outside;
grip the sides of the door near the hinges when performing these operations.
To refit the door, firstly slide the hinges into their slots.
Before closing the door, remember to rotate the two movable bolts B used to hook the two hinges. **Do not soak the door in water.**



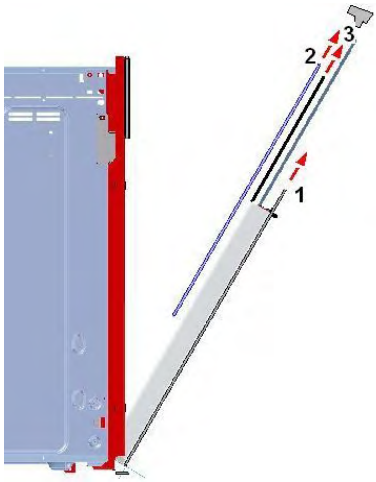




The door can be disassembled to facilitate cleaning of the glasses:
it is possible to remove the upper part, please see the drawing below.



Once having extracted the upper part, slide out the external glass panel (1),
and then the internal ones (2 and 3); please see the drawing below.
Then fit back the glasses in their places by reversing the procedure.



CLEANING AND MAINTENANCE

Important: before carrying out maintenance on the oven, it must always be unplugged from the power supply or disconnected from the mains via the electrical system master switch.

Wait for the appliance to cool down before proceeding with any cleaning operation.

Do not use abrasives, bleach or coarse cleaning material.
Never clean the appliance with high pressure water or steam cleaning equipment.
Do not use abrasive materials or substances for cleaning glass panels, as this may damage them
Wipe the inside of the oven by using a damp cloth with a diluted ammonia product; rinse and dry the oven carefully.
When cleaning the lower part of the oven, you are advised to remove any stains while the oven is still warm, but not hot – the longer you wait, the more difficult it will be to remove them.
For external parts cleaning, use a soft cloth and soapy water, rinse and dry carefully.
Wash the accessories in a dishwasher or in the sink, using an oven cleaner.

Warning: before proceeding with any operation as above, please use suitable prevention and protection equipment (gloves, etc.).